



## Mom's Cooked Collards

- *Barbara Linder*

- 1 bunch (1/2 pound) collards
- 4 cups water
- Salt and pepper to taste
- 1 slice side meat

Tear leaves from stem. Roll in a “cigar roll” and chop into ½ in pieces. Place water, collards and side meat in a large stock pot or dutch oven. Season water with salt and pepper. Bring collards and water to a boil over medium high heat. Reduce to a simmer and cook covered 30-45 minutes, or until desired tenderness.

Remove side meat. Ladle collards into a serving bowl using a slotted spoon.

Serve with Jalapeno cider Vinegar.

## BBQ and Collard Egg rolls

- *Barbara Linder*

- Pulled pork BBQ (we used Brookwood from Siler City)
- Egg roll wrappers
- Cooked chopped collards
- Store bought chili sauce, duck sauce or sweet and sour sauce for dipping

Preheat oven to 375°

Place eggroll wrapper on a clean, flat surface with one corner pointing up (like a diamond). In the middle of each wrapper, put 2T BBQ and 2T collards. Fold in side, and then bottom. Gently, but tightly, roll wrapper up. Place on a greased

cookie sheet and brush the top of the rolls lightly with olive oil, or spray lightly with olive oil spray.

Bake for 15 minutes, flip rolls over, and continue to bake for 10-15 minutes until golden brown. Remove from the oven and allow to cool slightly 4-5 minutes. Serve with sauce of your choice.

## **Collard pesto soup with white beans and country ham**

*- Barbara Linder*

- ½ medium onion
- ½ c celery
- ½ c carrot chopped
- 2 cloves garlic
- ¼ lb country ham, diced
- ¼ lb side meat
- ¼ t red pepper flakes
- ½ t salt
- 2 T olive oil
- 4 cups vegetable stock
- 2 (15 oz.) cans white beans, rinsed and drained
- black pepper to taste
- 1 bay leaf

Sauté onion, celery, and carrot, garlic, red pepper flakes and salt in olive oil over medium high heat. Add side meat and continue to cook for 5 minutes until vegetables are soft. Add beans, water, vegetable broth, thyme and bay leaves. Bring to a boil and reduce to a simmer. Let simmer on low for ½ hour, or until beans are tender.

Meanwhile, fry diced country ham in a medium skillet until crisp. Remove and set aside until ready to use.

Remove bay leaves. Remove side meat. Set aside.

Puree soup until smooth with an immersion blender (or in a blender). Serve soup in individual bowls and top with pesto and fried country ham.

### Collard Pesto

- 3 cups packaged fresh collard greens, chopped
- 1 garlic clove
- 2 T pecans
- 1/4 cup olive oil
- 2 T grated Parmesan cheese
- 1/4 teaspoon salt
- 1/8 t pepper

Blend in food processor, streaming in olive oil slowly with machine on.